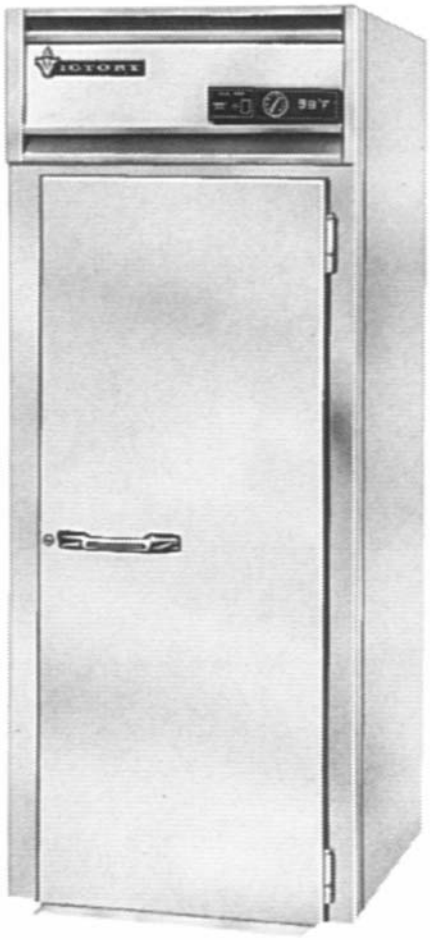
REACH-IN, ROLL-IN, ROLL-THRU & PASS-THRU WARMERS OWNERS MANUAL

(For “Quick Navigation”, Click On Topics or Sections Highlighted In Blue)



SERIES 7

★ DESCRIPTION

★ INSTALLATION

★ OPERATION

★ MAINTENANCE

★ PARTS LISTS

★ WIRING DIAGRAMS

Warranty

(Continental USA Only)

The Seller warrants to the original purchaser, equipment manufactured by Seller to be free from defects in material and workmanship for which it is responsible. The Seller's obligation under this warranty shall be limited to replacing or repairing at Seller's option, without charge, F.O.B. Sellers factory, any part found to be defective and any labor and material expense incurred by Seller in repairing or replacing such part, such warranty to be limited to a period of one year from date of purchase or thirteen months from date of shipment from Seller's factory, whichever is earlier, provided terms of payment have been fully met. All labor shall be performed during regular working hours. Overtime premium charges will be at Buyer's expense.

Proof of purchase must be supplied to Seller to validate warranty. This warranty is valid only if equipment is properly installed, started-up and inspected by the dealer or authorized Victory Service agent.

Removal or alteration of the serial/data plate from any equipment shall be deemed to release Seller from all warranty obligations or any other obligations, expressed or implied.

This warranty does not cover Thermostat or Defrost Timer calibration and/or adjustment, freight damage, normal maintenance items outlined in Owner's Manual, adjustment of door mechanisms or replacement of light bulbs, fuses or batteries.

Any repairs or replacement of defective parts shall be performed by Seller's authorized service personnel. Seller shall not be responsible for any costs incurred if the work is performed by other than Seller's authorized service personnel. Reimbursement claims for part(s) or labor service costs must be made in writing. Model, cabinet serial numbers and installation location must be shown on the claim. A receipted bill from the servicing agency must accompany the claim, together with full details of the service problems, diagnosis and work performed. Victory reserves sole discretion whether further documentation on a claim is to be submitted.

Seller shall not be liable for consequential damages of any kind which occur during the course of installation of equipment, or which result from the use or misuse by Buyer, its employees or others of the equipment supplied hereunder, and Buyer's sole and exclusive remedy against Seller for any breach of the foregoing warranty or otherwise shall be for the repair or replacement of the equipment or parts thereof affected by such breach.

The foregoing warranty shall be valid and binding upon Seller if and only if Buyer loads, operates and maintains the equipment supplied hereunder in accordance with the instruction manual provided to Buyer. Seller does not guarantee the process of manufacture by Buyer or the quality of product to be produced by the equipment supplied hereunder and Seller shall not be liable for any prospective or lost product or profits of Buyer.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS AND IMPLIED WARRANTIES WHATSOEVER. SPECIFICALLY THERE ARE NO IMPLIED WARRANTIES OF MERCHANTABILITY OR OF FITNESS FOR A PARTICULAR PURPOSE.

The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action, whether in breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item.

You may register online at *www.victory-refrig.com,* fax this completed page to *(856) 428-7299,* or copy and mail form below to Victory.

***NOTE: The following mail-in form or online registration must be filled out and forwarded to Victory by the installer or customer within 10 days after start-up. Failure to do this will invalidate the warranties. Retain this information for your records.**

110 WOODCREST ROAD
CHERRY HILL, NJ 08003-3648
TEL: (856) 428-4200 ● **FAX:** (856) 428-7299

Cabinet Model No._____

Cabinet Serial No._____

(Data plate information located inside cooler on the upper left wall)

WARRANTIES NOT VALID UNLESS REGISTERED AT FACTORY WITHIN 10 DAYS AFTER START-UP DATE.

ORIGINAL DATE OF INSTALLATION _____

INSTALLATION COMPANY NAME _____

STREET_____ CITY_____ STATE_____ ZIP CODE_____

DISTRIBUTOR'S NAME_____

STREET_____ CITY_____ STATE_____ ZIP CODE_____

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE

Victory (Manufacturer) reserves the right to change specifications at any time.

IMPORTANT

**Warranty Registration Card Enclosed.
Failure to Properly Register
Equipment Can Void Warranty !!!!**

NOTICE

**Please Read The Entire Manual Carefully Before Installation.
If Certain Recommended Procedures Are Not Followed, Warranty Claims Will Be Denied !!!!**

Machine Serial Number_____

Installation Date_____

Victory Refrigeration Service Hotline (800) 523-5008

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SECTION 1-DESCRIPTION

SECTION 1
DESCRIPTION

A. Component Function

1. Doors. Each door has a cylinder lock, recessed handle and self-adjusting magnetic gasket.

a. Door Size. The doors are full length and half length.
***Note:** There are only full length doors available for Roll-In and Roll-Thru cabinets.

b. Door Type. The doors are stainless steel.

c. Door Hinges. Cam-lift hinges give the doors their self-closing features.

d. Door Interior Liner is constructed of heavy gauge stainless steel.

2. Heating System. Strip type 750 watt heating elements, operating on 208-240/60/1, having a total of 1500 watts per compartment, are positioned in the cabinet to ensure uniform temperature distribution. Manually controlled humidity vents are provided in the top of the cabinet.

3. Shelves and Pans.

a. Wire shelves. Heavy-duty wire shelves are adjustable in 1" increments. Shelf clips to support the shelves are inserted into pilasters on the walls.

b. Pan slides. A wide door opening allows the use of a variety of optional pan slide types for 12" x 20", 18" x 26" and 14" x 18" pans and/or trays.

- **Stainless Steel Adjustable Type Pan Slides** as shown in Figure 1-2 are adjustable in increments.
- **Steel Rod Type Pan Slide Racks**, as shown in Figure 1-2, are bottom supported with 2" centers, or lip supported with 1-1/2" centers.

4. Cabinet. The cabinet ends and interior are made of brushed aluminum. Fronts are made of stainless steel. Foamed-in-place polyurethane insulation through the cabinet and doors ensures the ultimate in energy efficiency.

5. Dial Thermometer. The dial thermometer is standard and is calibrated at the factory.

6. Thermometer Sensing Bulb. The temperature sensing bulb is located in the cabinet in the top right hand corner.

7. Thermostat Control Bulb (Not Shown). The thermal control is accurately calibrated from 70°F to 180°F

SECTION 1-DESCRIPTION

B. Specifications:

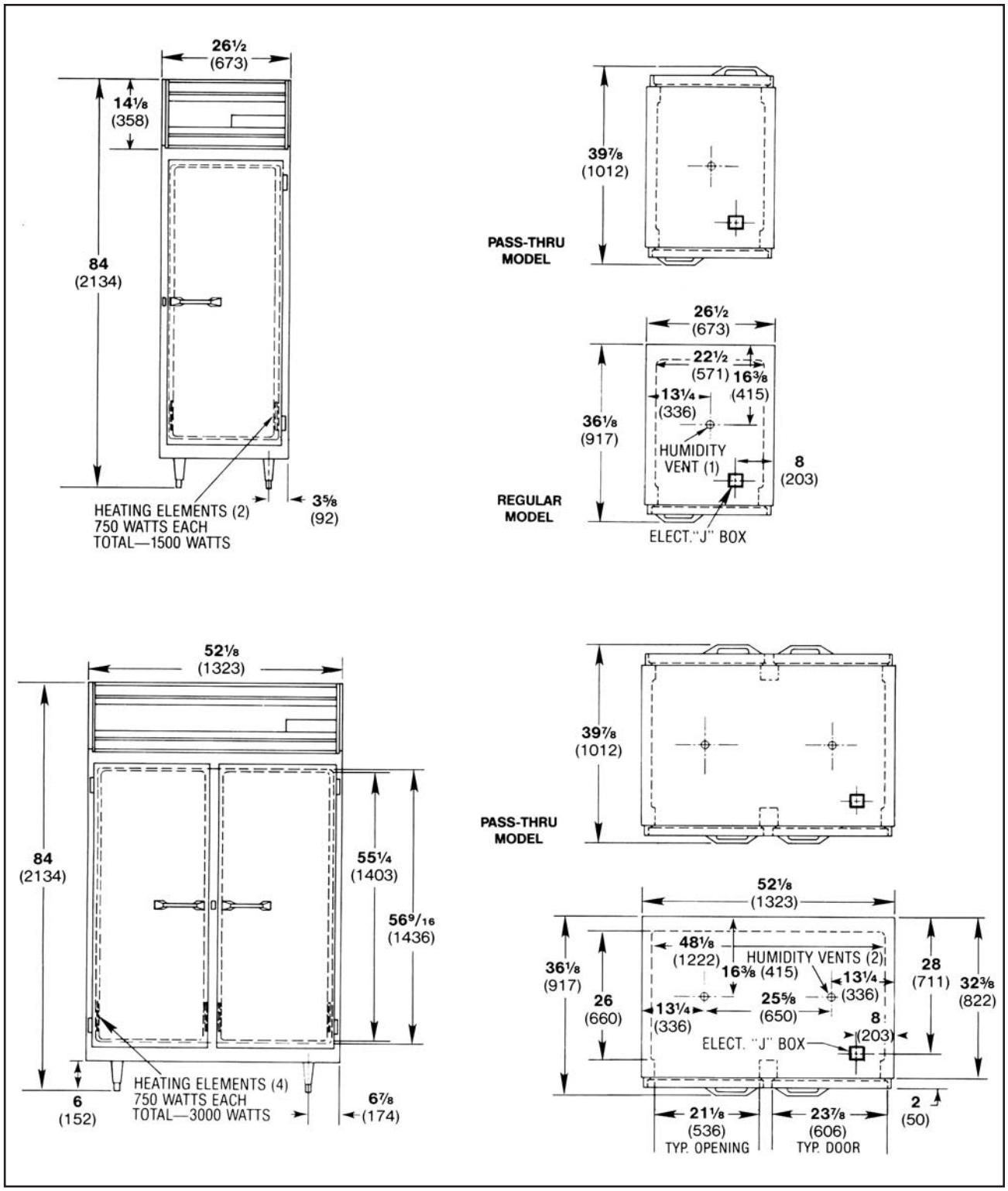
Reach-In & Pass-Thru Warmer Specifications

Note: Approx. Pass- Thru weights, add 15 %

CHARACTERISTICS	ONE SECTION		TWO SECTION	
	Reach-In	Pass-Thru	Reach-In	Pass-Thru
Width,Overall	26-1/2"	26-1/2"	52-1/8"	52-1/8"
Depth,Overall(incl. handles)	36-1/8"	39-7/8"	36-1/8"	39-7/8"
Height,Overall(incl. adj. legs)	84"	84"	84"	84"
Depth, Door(s) Open 90°	58-1/2"	84-5/8"	58-1/2"	84-5/8"
Clear Door Width	21-1/8"	21-1/8"	21-1/8"	21-1/8"
Clear Full Door Height	55-1/4"	55-1/4"	55-1/4"	55-1/4"
Clear Half Door Height	25-3/8"	25-3/8"	25-3/8"	25-3/8"
Capacity Net (cu. ft.)	21.5	23.7	46.5	48.0
Number of Full Door(s)	1	2	2	4
Number of Half Door(s)	2	4	4	8
Number of Shelves	3	3	6	6
Shelf Area (sq. feet)	17.1	17.1	36.0	36.0
Volts, Cycles, Phase	208 - 230/60/1		208 - 230/60/1	
Feed Wires	2	2	2	2
Max. Fuse Size T.D.	15 Amps	15 Amps	20 Amps	20 Amps
Heater Watts per Section(@ 230V)	1440	1440	1440	1440
Total Wattage (Heaters & Fan @ 230V)	1550	1550	3000	3000
Total Amperes	6.7	6.7	13.0	13.0
CRATED DIM. & WTS.				
Height	87"	87"	87"	87"
Width	36-1/2"	36-1/2"	63-5/8"	63-5/8"
Depth	44-3/4"	44-3/4"	44-3/4"	44-3/4"
Cubic Feet	82.2	82.2	143.3	143.3
Stainless Steel	390 lbs	390 lbs	640 lbs	640 lbs
Stainless Steel / Aluminum	370 lbs	370 lbs	600 lbs	600 lbs
Aluminum	350 lbs	350 lbs	580 lbs	580 lbs

SECTION 1-DESCRIPTION

Reach-In & Pass-Thru Dimension Drawings:



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to correspond changes, improvements additions or replacements for previously purchased equipment.

SECTION 1-DESCRIPTION

Specifications:

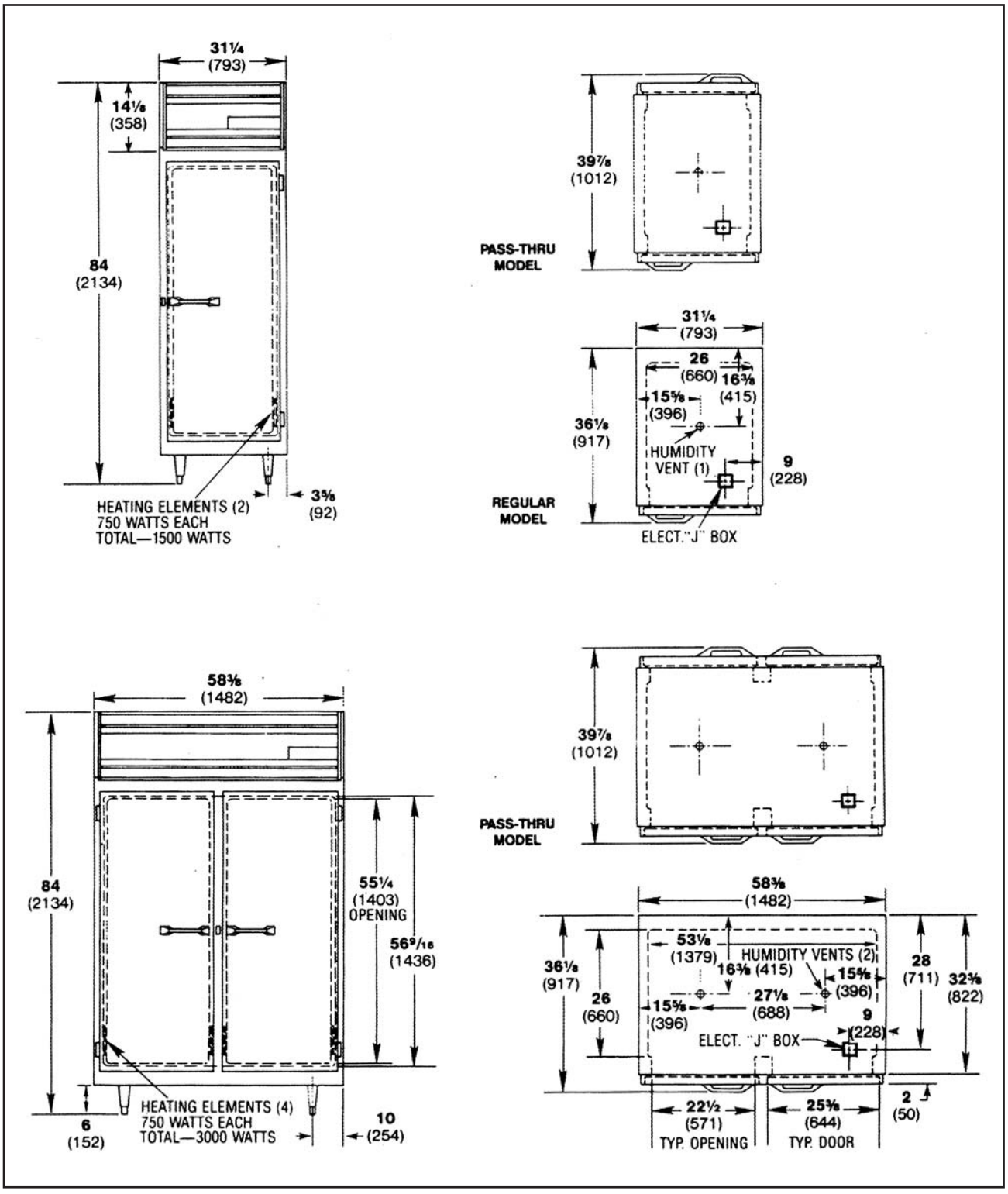
Extra Wide Warmer Specifications

Note: Approx. Pass- Thru weights, add 15 %

CHARACTERISTICS	ONE SECTION		TWO SECTION	
	Reach-In	Pass-Thru	Reach-In	Pass-Thru
Width,Overall	31-1/4”	31-1/4”	58-3/8”	58-3/8”
Depth,Overall(incl. handles)	36-1/8”	39-7/8”	36-1/8”	39-7/8”
Height,Overall(incl. adj. legs)	84”	84”	84”	84”
Depth, Door(s) Open 90°	60”	87-5/8”	60”	87-5/8”
Clear Door Width	22-1/2”	22-1/2”	22-1/2”	22-1/2”
Clear Full Door Height	55-1/4”	55-1/4”	55-1/4”	55-1/4”
Clear Half Door Height	25-3/8”	25-3/8”	25-3/8”	25-3/8”
Capacity Net (cu. ft.)	24.4	26.2	52.0	55.6
Number of Full Door(s)	1	2	2	4
Number of Half Door(s)	2	4	4	8
Number of Shelves	3	3	6	6
Shelf Area (sq. feet)	19.1	19.1	38.2	38.2
Volts, Cycles, Phase	208 - 230/60/1		208 - 230/60/1	
Feed Wires	2	2	2	2
Max. Fuse Size T.D.	15 Amps	15 Amps	20 Amps	20 Amps
Heater Watts per Section(@ 230V)	1440	1440	1440	1440
Total Wattage (Heaters & Fan @ 230V)	1550	1550	3000	3000
Total Amperes	6.7	6.7	13.0	13.0
CRATED DIM. & WTS.				
Height	87”	87”	87”	87”
Width	36-1/2”	36-1/2”	63-5/8”	63-5/8”
Depth	44-3/4”	44-3/4”	44-3/4”	44-3/4”
Cubic Feet	82.2	82.2	143.3	143.3
Stainless Steel	435 lbs	435 lbs	700 lbs	700 lbs
Stainless Steel / Aluminum	415 lbs	415 lbs	655 lbs	655 lbs
Aluminum	395 lbs	395 lbs	635 lbs	635 lbs

SECTION 1-DESCRIPTION

Extra Wide Reach-In & Pass-Thru Dimension Drawings:



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to correspond changes, improvements additions or replacements for previously purchased equipment.

SECTION 1-DESCRIPTION

Specifications:

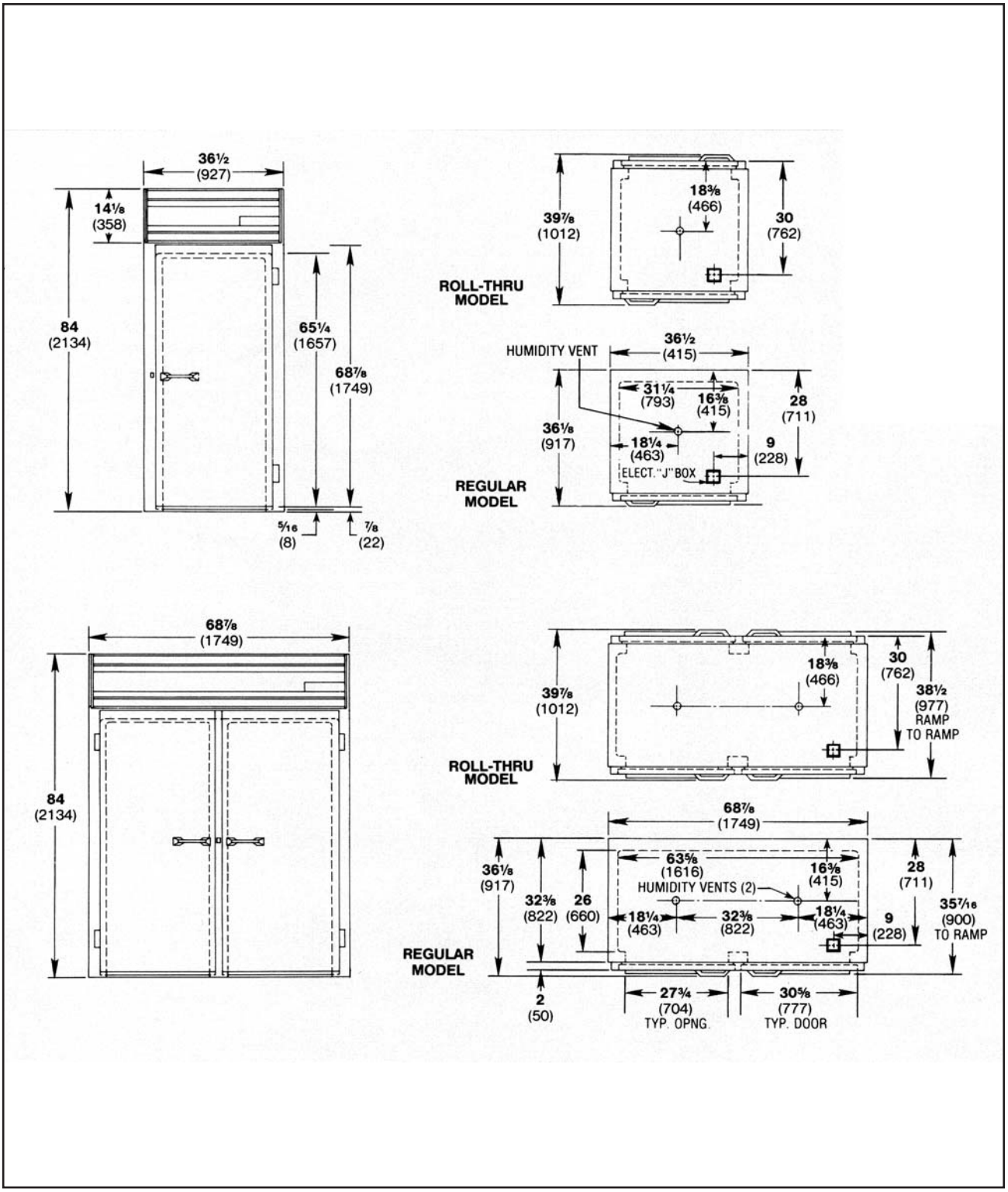
Roll-In Warmer Specifications

Note: Approx. Pass- Thru weights, add 15 %

CHARACTERISTICS	ONE SECTION		TWO SECTION	
	Roll-In	Roll-Thru	Roll-In	Roll-Thru
Width,Overall	36-1/2”	36-1/2”	68-7/8”	68-7/8”
Depth,Overall(incl. handles)	36-1/8”	39-7/8”	36-1/8”	39-7/8”
Height,Overall(incl. adj. legs)	84”	84”	84”	84”
Depth, Door(s) Open 90°	65-1/4”	98-1/8”	65-1/4”	98-1/8”
Depth, Case Over Ramp	35-7/16	38-1/2”	35-7/16”	38-1/2”
Clear Door Width	27-3/4”	27-3/4”	27-3/4”	27-3/4”
Clear Full Door Height	65-1/4”	65-1/4”	65-1/4”	65-1/4”
Capacity Net (cu. ft.)	33.6	36.2	67.2	72.4
Number of Full Door(s)	1	2	2	4
Volts, Cycles, Phase	208 - 230/60/1		208 - 230/60/1	
Max. Fuse Size T.D.	15 Amps	15 Amps	20 Amps	20 Amps
Feed Wires	2	2	2	2
Heater Watts per Section(@ 230V)	1440	1440	1440	1440
Total Wattage (Heaters & Fan @ 230V)	1550	1550	3000	3000
Total Amperes	6.7	6.7	13.0	13.0
CRATED DIM. & WTS.				
Height	87”	87”	87”	87”
Width	41-3/4”	41-3/4”	74-5/8”	74-5/8”
Depth	44-3/4”	44-3/4”	44-3/4”	44-3/4”
Cubic Feet	94.1	94.1	168.1	168.1
Stainless Steel	460 lbs	460 lbs	870 lbs	870 lbs
Stainless Steel / Aluminum	440 lbs	440 lbs	810 lbs	810 lbs
Aluminum	400 lbs	400 lbs	770 lbs	770 lbs

SECTION 1-DESCRIPTION

Roll-In & Roll-Thru Dimension Drawings:



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"End Of Section, Click Here For Table Of Contents"

SECTION 2-INSTALLATION

SECTION 2
INSTALLATION

A. Receiving Shipment

Upon arrival, examine the exterior of the shipping carton for any signs of rough handling. It is advisable that the shipping carton be partially removed, in order to examine for any possible concealed damages which might have occurred during shipment.

If no damages are evident, replace shipping carton by restapling or nailing to skid in order to protect the cabinet during local delivery. If the cabinet is damaged, it should be noted on the delivery slip or bill of lading and signed to that effect. A claim must be filed immediately against the carrier indicating extent and estimated cost of damage incurred.

All units are performance tested and thoroughly inspected prior to shipment. Upon leaving the factory, all units are in perfect condition and the carrier signs to this effect.

B. Uncrating Procedure

WARNING

DO NOT , Under Any Circumstances, Lay Your New Equipment Down On Either The Back, Front or Sides

See instructions printed on shipping carton. Remove top cap and cardboard side walls. Remove wooden skid.

The shipping skid must be removed by tipping the model from side to side. Remove the shipping bolts while the model held in one direction, then repeating this procedure when the model is held in the opposite direction.

C. Reducing Warmer Depth For Narrow Facility Doorway

In order to pass through a narrow doorway or restricted area, the following may be removed to reduce the overall depth of the cabinet to a minimum of 32-1/2" deep:

1. Removing Doors. (Refer to Figure 2-1)

a. Open door to approximately 90°

b. Lift door straight up and off hinges

Figure 2-1
Door Removal

2. Front Grille

a. On grilles with dial thermometers or electrical components, disconnect capillary tubing and/or electrical connections before completely removing air grille.

Note: The thermometer capillary tube and sensing bulb are attached to cabinet. If the grille has to be removed, caution must be taken when removing the capillary tube.

b. Remove the front air grille by removing the two (2) sheet metal screws on the inside of the grille at each end. Push up at the bottom of the grille to disengage the rivets from the keyhole slots and pull forward.

SECTION 2-INSTALLATION

3. Hinges and Lock Keeper

a. Refer to Figure 2-2. To remove the hinge base from the cabinet fascia, unscrew the three machine screws.

On the upper hinge, you will notice a light switch with six inch red lead wires. Tape switch to interior door jamb. Do not remove wires.

When reinstalling upper hinge, nest switch into bottom of base and fasten carefully to fascia.

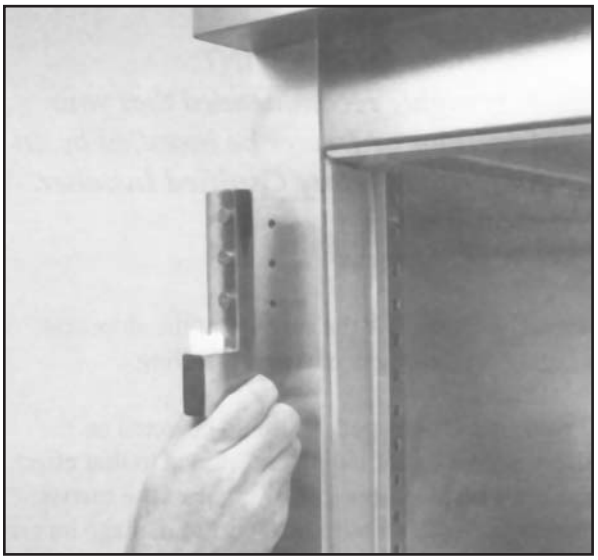


Figure 2-2
Hinge and Light Switch

b. To remove lock keeper ("D" shaped metal casting for lock bolt) use a 5/16" open end wrench. Remove the two #10-32 screws attaching keeper to fascia. Reverse procedure to reinstall. Refer to Figure 2-3.

Figure 2-3
Lock Keeper

D. Locating Your New Warmer

The following conditions should be considered when selecting a location for your warmer:

1. **Clearance -** There must be a minimum clearance of 10" between the top of the warmer and the ceiling of the room.

2. **Floor Load -** The floor on which the cabinet will rest must be free of vibration and suitably strong enough to support the combined weights of the cabinet plus the maximum product load which might be placed into it. To estimate the possible product load weight, it is generally conceded that a safe figure is 35 pounds for each net cubic foot of storage space. For example, a 47 cubic foot cabinet could hold approximately 1,645 pounds of product (47 x 35 = 1,645).

3. **Ventilation -** Vent assemblies are supplied with each cabinet to assist in the warming process of foods. The vent knob is located inside the warmer cabinet at the top. By turning the knob left or right, moisture within the cabinet can be controlled.

E. Installing Legs or Casters

Warmers are shipped with legs or casters. Legs and casters are the 1/2" single stud mount type and require no tools for installation. Simply screw them into the threaded holes located in the braces on the case bottom.

SECTION 2-INSTALLATION

Tilt the cabinet in one direction approximately eight inches and block it securely to keep it from falling. Use several pieces of 2" x 4" lumber or other suitable material. Screw the two left right legs in until snug with brace. Repeat this procedure to install the other legs.

WARNING

DO NOT , Under Any Circumstances, Lay Your New Equipment Down On Either The Back, Front or Sides

F. Leveling

Cabinet must be leveled when installed. This is accomplished by rotating the foot of the leg with an adjustable wrench. Failure to level your cabinet may result in doors not sealing, closing properly or condensate water not draining properly.

G. Initial Cabinet Set-Up

Units are shipped with shelves or pan slides. These items are secured to the rear of the cabinet directly on the wood skid. Two (2) keys are supplied per unit and are taped to the door handle. An additional key is taped to the top of the air grille.

1. Cleaning Cabinet

CAUTION:

DO NOT Use Volatile Cleaning Solvents!

Never scour any part of your new cabinet. Scouring powders or chemicals may cause damage by scratching or dulling the surface finish. Prior to placing your new warmer and all shelves, pans and slides into operation, it is advisable that the interior be washed thoroughly with a mild detergent and water solution. Rinse with clear water and a sanitizing solution. Allow cabinet to dry.

2. Installing Shelves

All models with shelves are supplied with pilasters and shelf clip supports. The pilasters have 3/8" square openings on 1" centers. Shelves are easily installed by inserting the shelf support clips into the pilasters. Insert the clips as shown in Figure 2-4. The clips fit tightly so it may be necessary to push the clips into their holes. Align the shelf so that the smaller fill wires run from front to rear and rest on the shelf clips.

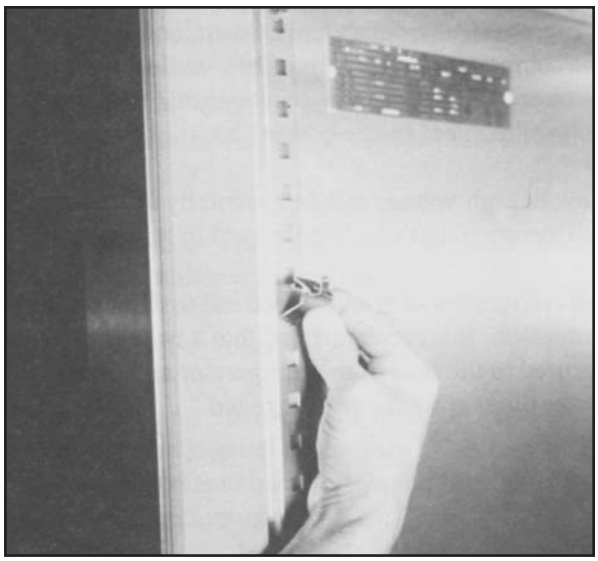


Figure 2-4
Installing Shelf Clip Supports Into Pilasters

3. Pan Slides (Optional)
a. Stainless Steel Angle Type Pan Slides. (Refer to Figures 2-5 & 2-6)

Cabinets may be supplied with removable stainless steel angle pan slides, and are available in the following:

- Type "A" for one 18" x 26" pan or two 14" x 18" pans Bottom Support
- Type "B" for one 18" x 26" pan or two 14" x 18" pans Lip Support
- Type "C" for 12" x 20" pans, Lip Support
- Type "A/C" for one 18" x 26" pan, 12" x 20" pans or two 14" x 18" pans, Bottom Support

SECTION 2-INSTALLATION

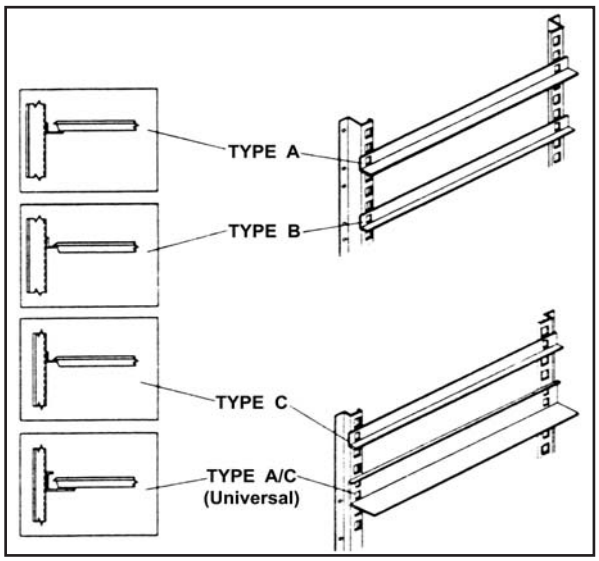


Figure 2-5
Angle Type Pan Slides

The appropriate amount of uprights are already installed,when ordered with your cabinet from the factory. Pan slides cannot be attached to the standard shelf pilaster. Pan Slide uprights have 1/2" square holes on 1" centers.

To install an individual slide, locate the appropriate square holes at the desired height. (A complete section of slides should be installed by starting at the bottom). Insert tabs of the slide into the uprights and apply pressure in a downward direction until the tab fully engages the upright. Refer to Figure 2-6.

Figure 2-6
Installing Stainless Steel Angle Type Pan Slides

b. Steel Rod Type Pan Slide Racks (Refer to Figure 2-7)

Steel rod type pan slide racks are also available. They are designed to accommodate 18" x 26" sheet pans as follow:

- Bottom Support Pan Slide Rack on 2" centers
- Lip Support Pan Slide Rack on 1-1/2" centers

Uprights for mounting the steel rod type pan slide racks are factory installed.

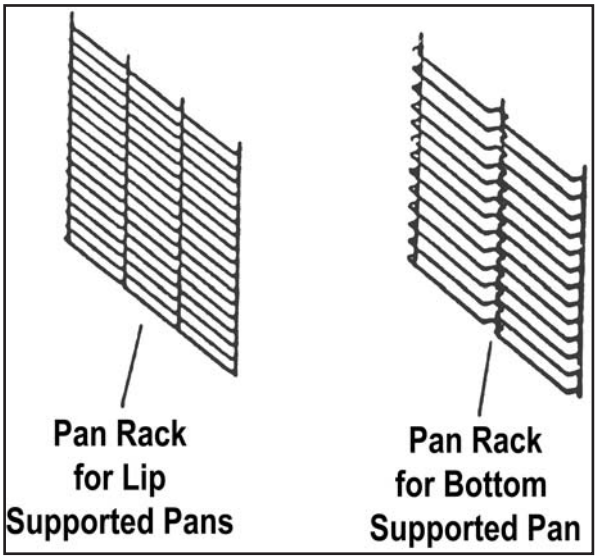


Figure 2-7
Steel Rod Type Slides

H. Electrical Supply

The wiring should be done by a qualified electrician in accordance with local electrical codes. A separate ground wire must be supplied for all installations.

A properly wired warmer will assure proper operation. Supply voltage requirements are on the cabinet serial plate.

It is recommended that a direct, properly fused line of the proper size wire be installed from the main supply to your warmer.

Low or high voltage can detrimentally affect the warmer unit and thereby void its warranty.

All warmer electrical systems are internally grounded. It is recommended that a bonding braid be secured at the base of the warmer and carried to a water pipe to complete the ground.

SECTION 2-INSTALLATION

I. Roll-In Unit Grouting and Sealing

NOTE: *It is an N.S.F. requirement that Roll-In models are sealed to the floor upon installation.*

Note: *The procedure for setting and grouting the two section model illustrated below is typical and also applies to one sections.*

WARNING
CARE SHOULD BE TAKEN TO AVOID GOUGING OR MARRING SURFACE OR EDGES OF ALUMINUM RAMP.

1. Locate Roll-In model in exact position in which it is to set permanently.

Note: *For reasons of clarity, the illustrations are shown without doors. Do not remove doors when installing roll-in models.*

2. Level unit, inserting metal shims under unit where required. It is important that an accurate carpenters level be used when leveling cabinet. See Figure 2-8.

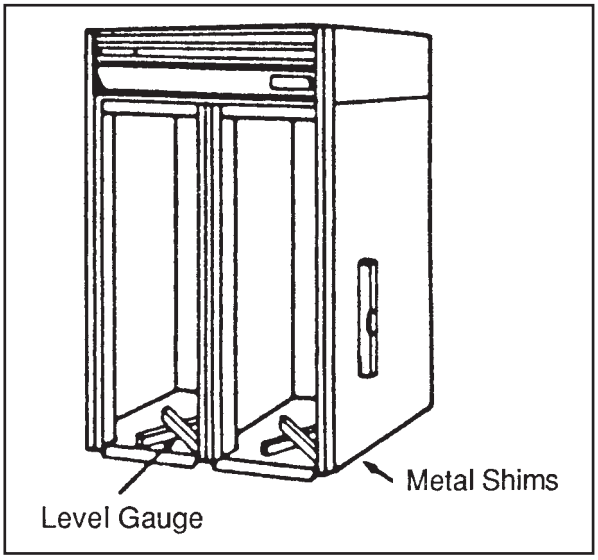


Figure 2-8
Leveling Cabinet

3. Construct a wood form to act as a retainer for the grouting compound around the entire base of the cabinet. See Figure 2-9. Pour the grout mixture at various intervals around the form to assure complete fill under the cabinet.

4. Using a wide blade putty knife, taper the grout to a feather edge.

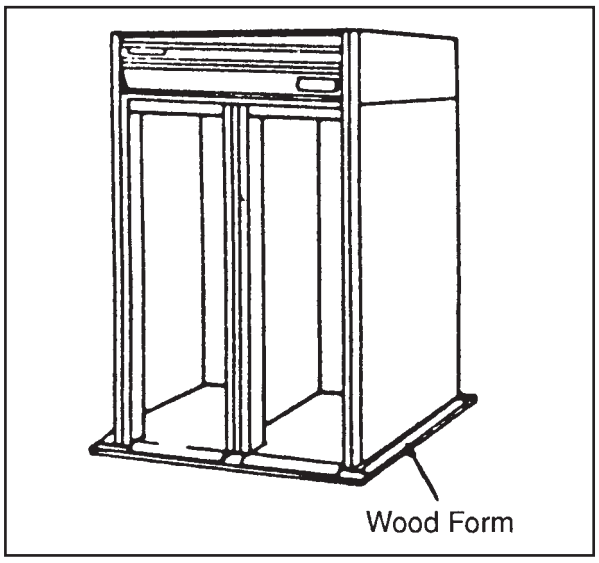


Figure 2-9
Wood Form Acting As A Retainer

5. A tube of silicone sealer having an applicator type nozzle is highly suited for sealing Roll-In models to floor. Cut off a small portion of the applicator nozzle and apply a small uniform bead completely around the base of the unit, including the chisel type ramp(s). Silicone sealer may be feathered at leading edge of chisel ramp(s) within a given period of time after it has been applied. Read and follow the instructions on the tube carefully.

J. Installation Checklist

After the cabinet has been installed, leveled and cleaned as described in the preceding paragraphs, refer to the following checklist prior to start-up.

- Full voltage of the correct type, on a line not affected by the operation of other electrical appliances, must be available for proper operation.
- Cabinet must be properly leveled.

K. Location of Serial Number / Data Plate

The serial data plate is mounted on the upper left interior wall.

NOTE: *When ordering replacement part, you must include the complete cabinet model and serial numbers.*

SECTION 2-INSTALLATION

L. Warranty Cards

Locate the warranty cards at the front of this manual. Fill out all three cards (“Factory Record Card”, “Distributor’s Record Card” and “Customer’s Record Card”) and mail the Factory and Distributor’s cards as directed. The Customer’s card must be retained by the customer.

“End Of Section, Click Here For Table Of Contents”

SECTION 3-OPERATION

SECTION 3
OPERATION

A. Electrical Control

The temperature of the Victory Warming Cabinet is maintained by means of a thermostat which can be adjusted to give the desired temperature 80°F -180°F. The thermostat setting determines the temperature at which the heating elements are de-energized by the control.

The dial thermometer indicates the approximate temperature within the cabinet. It can be recalibrated to read actual cabinet temperature, but this is not necessary. The proper thermostat setting must be obtained by experiment and after it is determined at which setting food keeps the best. It will always maintain the same temperature at the same setting.

Do not change the setting once it has been correctly determined, unless it is necessary to keep an entirely different type of food. In heating up a cold unit, do not change the setting, as it does not increase the speed of preheating. It only changes the temperature at which the current will be automatically turned off.

B. Preheating

Food should not be placed in a cold Victory Warming Cabinet. To preheat the Warming Cabinet, turn the knob on the thermostat, which is also used as the **"on"** and **"off"** switch, one hour before it will be needed. When turning on the switch or thermostat, set it at the temperature desired. It will not preheat any faster by setting the knob up to full heat.

If the food has been cooked in the same pan in which it will be served, it should be left in the same pan when being placed in the Warming Cabinet. However, if food is cooked and served in different pans, the food should be panned as soon as the cooking is completed and placed in the warmer cabinet. Although, the two methods mentioned may not necessarily pertain to the requirements of daily foodservice activity, another approach for good food quality is to place the food directly to a serving counter after cooking. The Warmer Cabinet keeps the food in good condition during the interval between cooking and serving. It is recommended that food should be stored within the cabinet and in its original pan in which it will be served.

The food should be preferably be placed in the cabinet while hot, **but not until it stops giving off steam (if excessive, use a lid on pots or pans)**. It is possible to reheat some food without further deterioration if sufficient time is allowed for the heat to slowly penetrate the entire mass.

Most food can be kept in best condition at a temperature of approximately 175°F, but the exact temperature varies depending upon the kind of food and method of its preparation; therefore, it is impossible to give any exact instructions which will fit all conditions. It is necessary to experiment by increasing or decreasing the temperature of the unit until you find the temperature at which the majority of the food kept in the unit will keep in the best condition. Once this setting is determined, the control should always be kept at this setting.

Some food, such as breaded meats, fish, etc., when kept at proper temperature, require less degree of moisture in the cabinet to prevent sogginess. For this reason, all cabinets are equipped with vents or dampers. The damper should be opened for such food by turning the knob in the desired direction for opening and closing. This knob opens or closes the vent in the top of the cabinet. By looking into the into the cabinet when operating the knob, you can fully understand its function and adjustment.

SECTION 3-OPERATION

Some foods can be kept in good condition much longer than others, and certain foods cannot be satisfactorily kept at all in any manner. French fried potatoes, roasts, waffles and similar foods, where the outside must be crisp and centers steaming hot, must be prepared immediately before serving. Do not expect the impossible from the Warming Cabinet, but if used intelligently, it will keep food over a longer period of time and with less deterioration than is possible with any other equipment. By reducing the deterioration between the time the food is cooked and the time it is served, the Warming Cabinet will assure serving the food to the customer in proper condition.

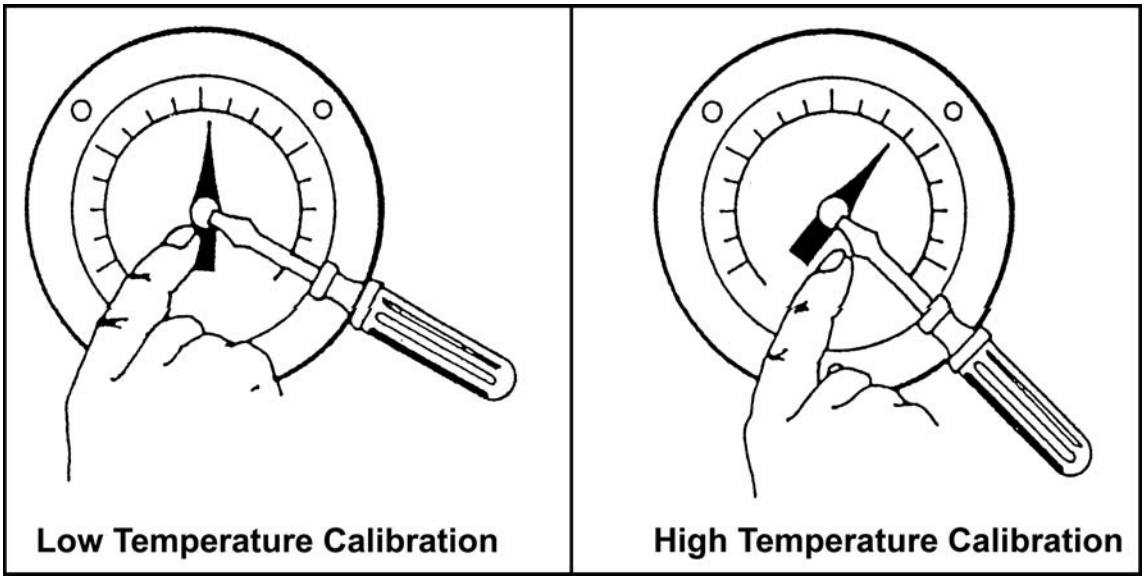
C. Recommended Food Storage Periods

Product	Longest Time Kept	Average Time Kept	Approximate Temp. (°F)
Crispy or Dry Foods			
Baked Potatoes	2 hrs.	30 min.	170-180
Corn Sticks	2 hrs.	1 hr.	140-150
Crackers	8 hrs.	5 hrs.	140-150
Chicken Pies	6 hrs.	3 hrs.	170-180
Club Sandwiches (Wrapped)	1 hr.	30 min.	160
Fried Chicken	6 hrs.	3 hrs.	170-180
Fried Seafood	6 hrs.	2 hrs.	170-180
Hard Rolls	8 hrs.	4 hrs.	140-150
Hot Mince or Apple Pie	6 hrs.	4 hrs.	160
Meat Pies	6 hrs.	3 hrs.	170-180
Popcorn and Potato Chips	10 hrs.	5 hrs.	150
Moist Foods			
Baked Beans	8 hrs.	4 hrs.	170-180
Baked Stuff Lobster	3 hrs.	2 hrs.	170-180
Biscuits	1 hr.	30 min.	150-175
Casserole (without top crust)	8 hrs.	4 hrs.	170-180
Chop Suey	6 hrs.	4 hrs.	180
Deviled Crabs	5 hrs.	3 hrs.	170-180
Frankfurter	6 hrs.	3 hrs.	160-175
Hash	4 hrs.	2 hrs.	170-180
Hot Puddings	8 hrs.	4 hrs.	150-180
Mashed Potatoes	3 hrs.	2 hrs.	160-180
Meats - ready for serving	4 hrs.	2 hrs.	170-180
Muffins and Corn Bread	8 hrs.	3 hrs.	140-150
Soft Rolls	12 hrs.	4 hrs.	
Stews - ready for serving	4 hrs.	2 hrs.	170-180
Sweet Rolls	4 hrs.	2 hrs.	140-150
Stuffed Pork Chops	4 hrs.	2 hrs.	170-180
Vegetables - ready for serving	6 hrs.	2 hrs.	170-180
Turkey with Dressing	3 hrs.	2 hrs.	175

Rolls that are extremely rich in butter content cannot be kept for any extended time without the butter becoming rancid. Rolls with sugar icing may require a lower temperature to prevent the icing from running.

SECTION 3-OPERATION

D. Dial Thermometer Calibration:



1. Check cabinet temperature by using an accurate hand held dial or digital thermometer.

2. Look at the dial thermometer on the cabinet grille, if it matches the thermometer test meter (+ or -1°F)do not adjust.

3. It it does not match, remove the dial thermometer lens with a small screwdriver.

4. To adjust the temperature needle, insert a small screwdriver in the slotted screw on the needle.

5. Hold the wide end of the needle to keep it from moving, and turn the screw clockwise or counterclockwise to adjust as needed.

***Note:** Temperature settings should be as follows; **refrigerators** set at **38°F**, **freezers** set at **0°F**, and **warmers** set at **180°F**. Special request temperatures may vary. Example: **28°F refrigerators, -10°F freezer, etc.**

6. Release needle and remove screwdriver.

7. Verify new needle setting with thermometer test meter.

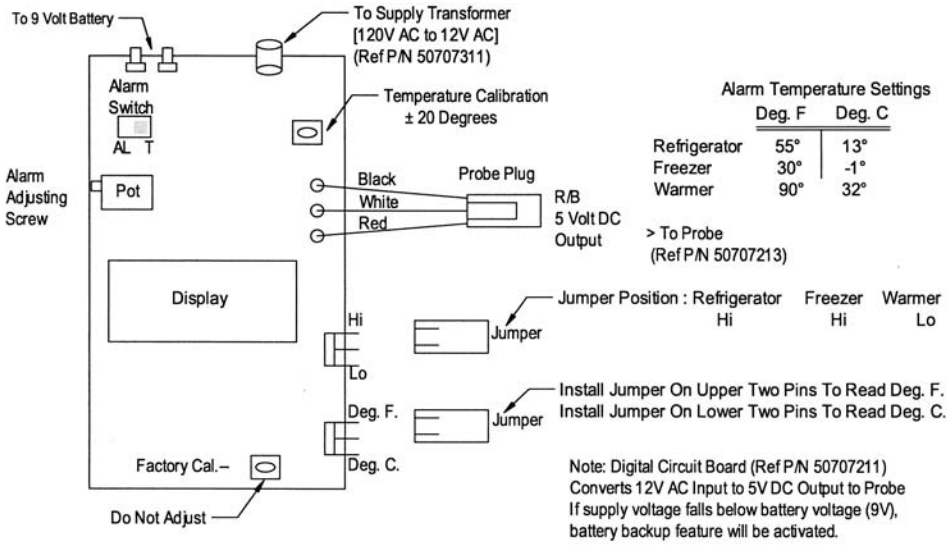
8. Replace dial thermometer lens.

SECTION 3-OPERATION

E. Instructions for Setting and Calibrating Digital Display Thermometer:

Victory's digital display thermometers have a sensing range of -40°F to 220°F (-40°C to 105°C) which allows it to be used in a wide variety of applications.

Setting the control for proper application is accomplished by installing the jumper on the **"HI"** or **"LO"** pin position. "HI" for Refrigerators and Freezers, and "LO" for Warming Cabinets.



1. <u>Calibrating the Display Temperature</u>

The alarm switch must be placed in the right (T) position when calibrating the temperature as shown above.

Note:** The digital thermometer has a built-in delay and displays a temperature change every two (2) minutes. This prevents the display from showing erratic temperature readings during door openings. When making any calibration adjustments, **<u>allow two minutes for the delay to register temperature changes.</u>

a. Using a reliable dial or digital thermometer, place the sensing device in the center area of the cabinet.

b. Turn the temperature calibration screw clockwise to increase the temperature, or counter-clockwise to decrease the temperature. **<u>Wait two minutes for the display to respond to the new settings.</u>**

2. <u>Setting the Alarm</u>

a. Move the alarm switch to the left (AL) position.

b. Turn the alarm adjusting screw clockwise to increase the setting or counter-clockwise to decrease the setting.

c. Set the temperature to the appropriate range for the application as shown above.

d. Move the alarm switch to the right (T) position.

***Note:** The alarm is indicated by a flashing display temperature and occurs when temperatures rise above the alarm setting for refrigerators and freezers, or when temperatures drop below the alarm setting for warmers.
Changing the jumper to read in "Centigrade" will not require further calibration or alarm adjustment.

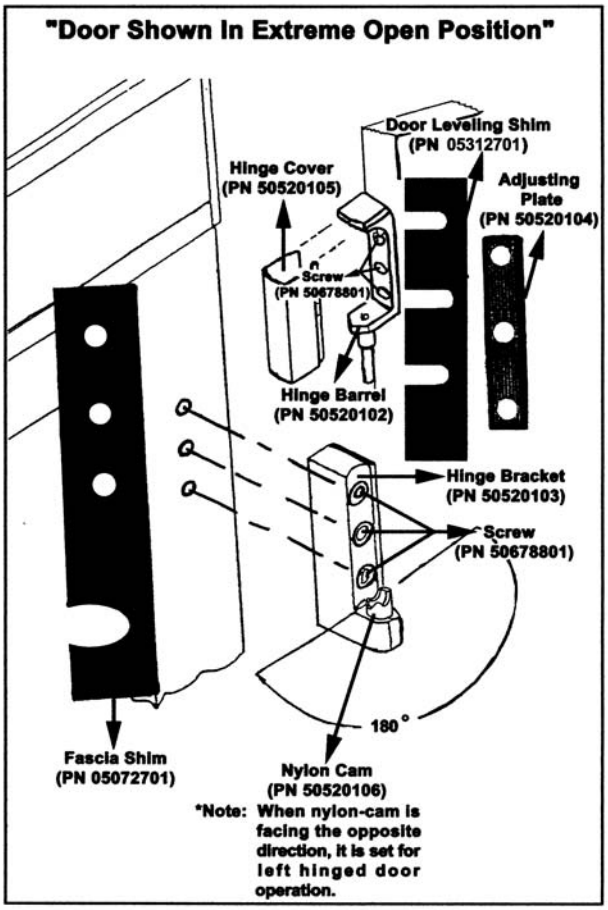
Troubleshooting Probe - Red to Black = 5 volts
Black to White= Linear Temperature (ie. 34 is 34°)

SECTION 3-OPERATION

F. Door Adjustment Instructions:

Victory has provided a unique self-closing hinge assembly for majority of the cabinets that consist of hinged doors. Instead of having to deal with complex methods for good door alignment and/or proper door gasket sealing, the features on the hinge assembly (PN 10685101) makes the task very easy.

When adjustment of the door gasket seal or alignment is desired, fine-tuning can be accomplished with the **Adjusting Plate (pn 50520104).** Check the instructions that follow.



1. Open the door between **90°** to **180°** and lift the door from the **hinge brackets** (pn 50520103).
2. Slide off the **hinge cover(s)** (pn 50520105) by grasping and pulling in a downward direction.
3. Replace the door on the hinge brackets and close.
4. Locate the **adjusting plate** (pn 50520104) inside of the **hinge barrel** (pn 50520102) of choice. The hinge barrel is placed on the door itself and attached with at least two **screws** (pn 50678801).
5. Loosen the screws without taking them completely out.
6. Close door and adjust to the fascia of the cabinet.
7. Slowly push or pull the door until the gasket properly aligns and evenly seals to the cabinet fascia.
8. Tighten screws on the hinge barrel.
9. Place hinge covers.

SECTION 3-OPERATION

G. Special Feature Shims for Hinged Door Adjustments:

There are a couple of special feature shims that assist with the adjustment of hinged doors using the self-closing hinge assembly (pn 10685101). These items can be used as a second or third option if additional adjustment is required. Refer to the shim descriptions below and their purpose.

1. **Fascia Shim (pn 05072701) -** The fascia shim is used to help extend the **"Hinge Bracket" (pn 50520103)** in a forward direction when the door gasket needs to be ***loosened from*** or ***accurately tightened to*** the cabinet fascia.

   When using this shim, build-up the hinge bracket by inserting one at a time until the forward extension supports an acceptable gasket seal to the cabinet. Hinge bracket adjustments can be different from door to door.

   Make sure that the open end of the **slot shaped cut-out** is always facing towards the door with the hinge switch assembly wires going through it. If the wires are not put through the **slot shaped cut-out**, there could be a great possibility of wire damage to the hinge switch assembly.

2. **Leveling Shim (pn 50538601) -** The leveling shim is used to raise the door in an **up** or **down** direction. This part is placed behind the the hinge barrel (pn 50520102) with the open ends of the three **slot shaped cut-out's** facing towards the cabinet. While adjusting the top or bottom screws per hinge barrel, the door will go in a specific direction. Check out the following information below and refer to page 18 for pictures.

   a.) Top Hinge Barrel with Leveling Shim - Adjusts the door in a downward direction.

   b.) Bottom Hinge Barrel with Leveling Shim - Adjusts the the door in an upward direction.

   ***Note:** When inserting and/or adjusting the leveling shim, avoid taking the screws completely out of the door. Try to make a gap wide enough to slip the shim in between the hinge barrel and the door, then tighten the screws until the leveling process of the door is satisfactory and stable.

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SECTION 4-MAINTENANCE

SECTION 4
MAINTENANCE

A. Care of Equipment

The cabinet should be cleaned each night. In doing this, avoid using an excessive amount of water. A damp cloth and any good grease solvent, or soap, should remove any food which has been accidentally spilled into the cabinet. Turn off power with thermostat switch when through using the unit for the day.

Occasionally, if you have been using the cabinet with the vent open, leave the heat turned on for several hours with the cabinet empty, vents open and the door propped open. This will assist in driving off any excessive moisture which might have collected in the Warmer Cabinet.

Should the unit fail to heat, first ascertain if the fuses in the are in tact. If the fuses are good and the until still will not heat, call a competent electrician.

B. Additional Guidelines Regarding Maintenance

1. Avoid the Three Corrosives

There are three (3) corrosives capable of breaking down stainless steel and will cause damage to the cabinets interior and exterior surfaces. ***DO NOT USE*** the following:

a. **Mechanical Abrasion -** are those things that scratch steel's surface. Steel pads, wire brushes and scrapers are examples.

b. **Water -** comes in degrees of hardness. Depending on what part of the country you live in, you may have hard or soft water. Spots may be left by hard water. When hard water is heated, deposits are left behind that will breakdown and rust stainless steel. Deposits from food preparation and service can also contribute to breakdown without proper removal.

c. **Chlorides -** are in water, food and table salt just to name a few. The worst of chlorides come from household and industrial cleaners.

2. Use of Proper Tools and Cleaning Methods

When cleaning your cabinet, remember to use non-abrasive tools. Soft cloths and plastic scouring pads will not harm stainless steel. Stainless Steel pads can be used, but scrubbing motion must be in direction of polishing marks.

Some stainless steel's polishing lines or "grain" are clearly visible. Always scrub in a motion parallel to the polishing lines as previously mentioned. If the polishing lines cannot be seen, use only a soft cloth or plastic scouring pad.

3. Treat Hard Water

Softening hard water can substantially reduce deposits. Certain filters can be installed to remove corrosive elements. If unsure of proper water treatment, contact a local water treatment specialist.

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SECTION 5-PARTS LIST

SECTION 5
PARTS LISTS

SECTION 5-PARTS LIST

1 & 2 Section Standard, Extra Wide, Roll-In & Half Door "Series 6 & 7" Warmers Parts Lists

(*Note: For other parts not presented on the list, please consult factory with cabinet model & serial number)

Part No.	Description
	Controls & Electrical
50307301	Temperature Control
50181302	Knob with Numbers
50181301	Knob - Vent without Numbers
10501601	Vent Assembly (knob, vent, stud and assembly)
50303101	Heat Element 220 Volt (Standard)
50303201	Heat Element 115 Volt (Optional)
50561602	Heater Safety, High-Limit (*replaces pn 50561601 which is no longer available)
50701901	Blower Motor with Squared Case 208V (Standard)
50701902	Blower Motor with Squared Case 115V (Optional)
50397802	2" Dial Thermometer
50707211	Digital Thermometer Display Board with Probe
50707311	115V Transformer for Digital Thermometer (Optional)
50707313	220V Transformer for Digital Thermometer (Standard)
	Doors and Door Parts
10533302	Assembly Door, Right Hinged, Long - for Reach-In Model
10533301	Assembly Door, Left Hinged, Long - for Reach-In Model
05082904	Stainless Steel Liner, Long
50601506	Gasket, Full Length
10533402	Assembly Door, Half Door, Lower Right Hinged - for Reach-In Model
10533404	Assembly Door, Half Door, Upper Right Hinged - for Reach-In Model
10533401	Assembly Door, Half Door, Lower Left Hinged - for Reach-In Model
10533403	Assembly Door, Half Door, Upper Left Hinged - for Reach-In Model
05083004	Stainless Steel Liner, Half Door
50601505	Gasket, Half Door
10517202	Assembly Door, Right Hinged, Long - for Extra Wide Reach-In Model
10517201	Assembly Door, Left Hinged, Long - for Extra Wide Reach-In Model
05082902	Stainless Steel Liner, Long - for Extra Wide Reach-In Model
50601504	Gasket, Full Length - for Extra Wide Reach-In Model
10517302	Assembly Half Door, Lower Right Hinged - for Extra Wide Model
10517304	Assembly Half Door, Upper Right Hinged - for Extra Wide Model
10517301	Assembly Half Door, Lower Left Hinged - for Extra Wide Model
10517303	Assembly Half Door, Upper Left Hinged - for Extra Wide Model
05083002	Stainless Steel Liner, Half Door - for Extra Wide Model
50601503	Gasket, Half Door - for Extra Wide Model

SECTION 5-PARTS LIST

1 & 2 Section Standard, Extra Wide, Roll-In & Half Door "Series 6 & 7" Warmers Parts Lists

(*Note: For other parts not presented on the list, please consult factory with cabinet model & serial number)

Part No.	Description
	Doors and Door Parts (continued)
10517402	Assembly Door, Right Hinged, Long - for Roll-In Model
10517401	Assembly Door, Left Hinged, Long - for Roll-In Model
05083102	Stainless Steel Liner - for Roll-In Model
50316402	Gasket, Roll-In - Long
50267702	Wiper Seal
	Cabinet Parts
04087302	Cover, Heating Element Wall 25-7/8" One & Two Section (ck. length - 2 sizes)
04328502	Cover, Center 2 Section with Hem - 25-78" for Pan Slide Hole
04330402	Cover, Center 2 Section without Hem - 25-7/8" for Pan Slide Hole
09340801	Stainless Steel Trim, Top or Bottom - for Reach-In Model
09340902	Stainless Steel Trim, Side, Long Door - for Reach-In Model
09340901	Stainless Steel Trim, Side, Half Door - for Reach-In Model
09340802	Stainless Steel Trim, Top or Bottom - for Extra Wide Model
09340803	Stainless Steel Trim, Top - for Roll-In Model
09341001	Stainless Steel Trim, Left Hand Side - for Roll-In Model
09341002	Stainless Steel Trim, Right Hand Side - for Roll-In Model
50598102	Keeper, Single Door
50598202	Keeper, Double Door
50597107	Lock & Key Assembly
50673901	Handle, Door
10685101	Assembly, Hinge (2 per door)
50671801	Leg, Black Plastic
50586002	Leg, Stainless Steel (screw-in type)
50316501	Ramp, Roll-In (1 per section)
06031901	Cart Guide (2 per section)
05098804	Upper Case End, Stainless Steel
05098805	Upper Case End, Aluminum
10531002	Grille - 1 Section Reach-In (Stainless Steel)
10521012	Grille - 1 Section Reach-In (Stainless Steel)
10531004	Grille - 1 Section Reach-In, Extra Wide (Stainless Steel)
10531014	Grille - 1 Section Reach-In, Extra Wide (Stainless Steel)
10531006	Grille - 1 Section Roll-In (Stainless Steel)
10531016	Grille - 2 Section Roll-In (Stainless Steel)

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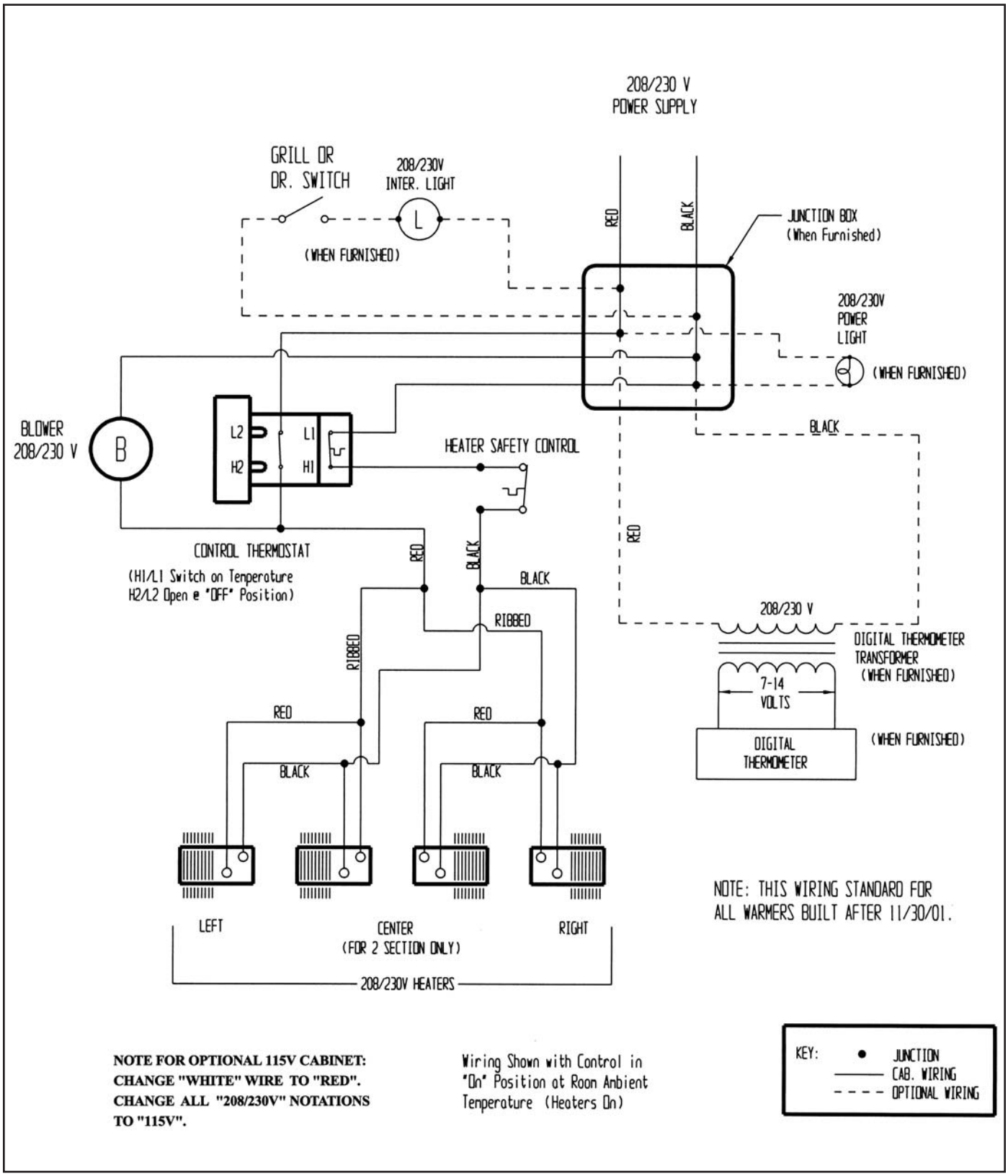
SECTION 6-WIRING DIAGRAMS

SECTION 6
WIRING DIAGRAMS

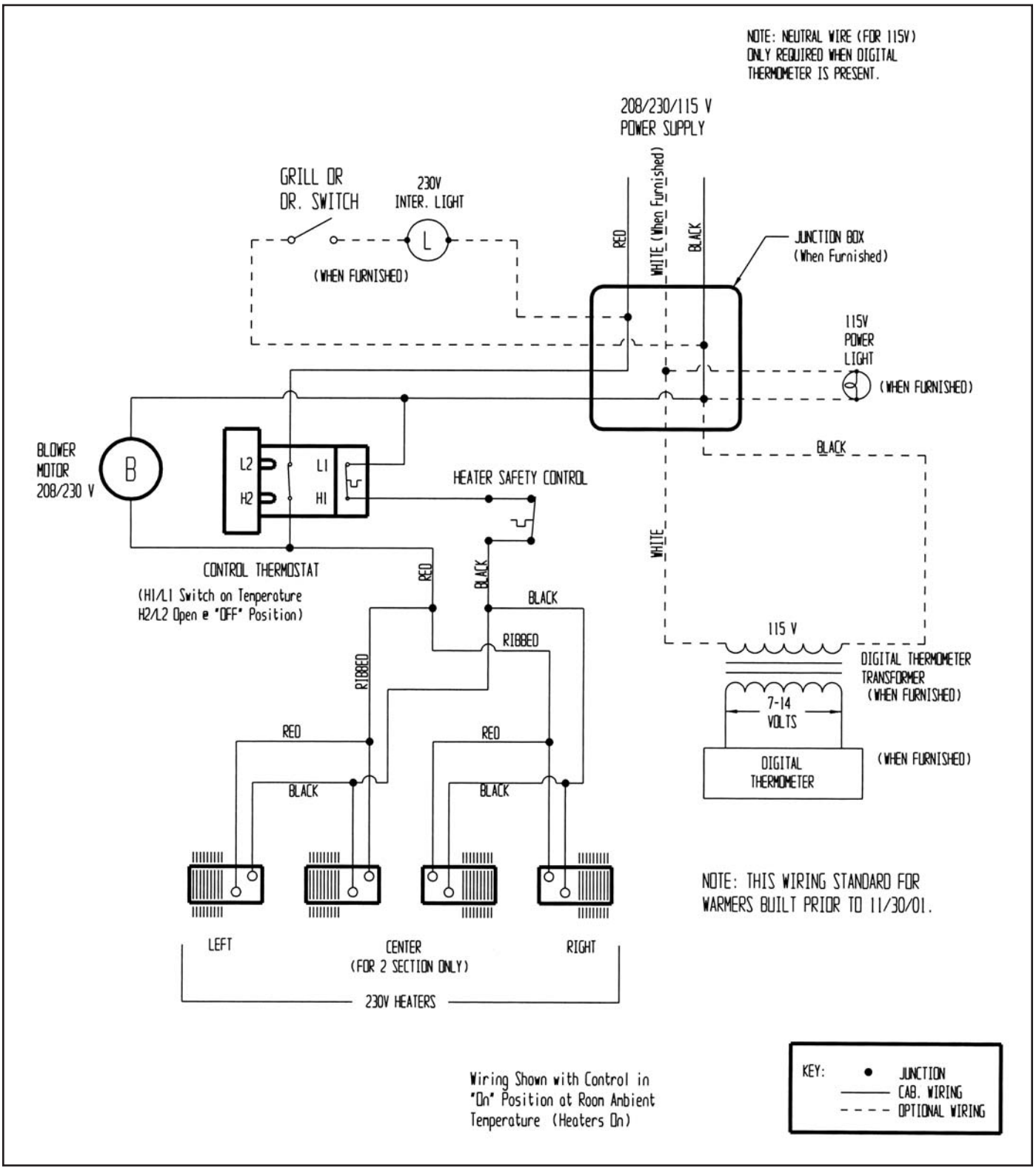
SECTION 6-WIRING DIAGRAMS

1 & 2 Section Warmer 208/230V (Standard)



SECTION 6-WIRING DIAGRAMS

1 & 2 Section Warmer 208/230/115V (Optional)



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Manual Part Number: 50785901
Rev: 03
Print Date: 4/30/02
Price: $15.00

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